



ASF-60G
OPEN GAS FRYER



Shown with basic control and optional automatic basket lifts

- Impressive 66% efficiency.
- Energy Star rated.
- Quick oil temperature recovery.
- Lowest flue temperatures.
- Stainless steel front, sides and tank.
- Dual, solid-state controls with electronic ignition.
- Melt cycle for solid or liquid shortening.
- Bank individual, same size fryers and dump stations side by side with gap cover strips.
- 7-year limited fry tank warranty.

The Alto-Shaam ASF-60G open gas fryer cabinet is constructed of stainless steel and includes heavy duty leveling casters mounted on both front and rear. The fryer is provided with a power burner and heat exchanger with a fan-assisted combustion system. The 11 gauge stainless steel fry tank holds 62 pounds (28 kg) of frying compound. Includes two (2) fry baskets and a cleaning brush set. Fryer has a temperature range of 200°F to 390°F (93°C to 199°C). Solid-state control provides precise temperature control.

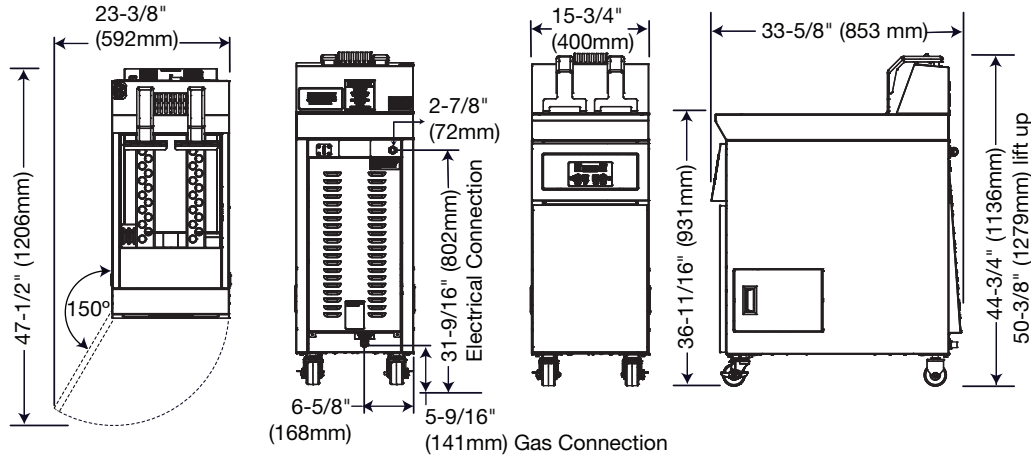
ASF-60G Open Gas Fryer with Basic Control



FACTORY INSTALLED OPTIONS

- Automatic Basket Lifts
- Deluxe Control
 - ➔ Programmable memory for up to six (6) product menu keys per lift.
- Fryer/Dump Station Battery
 - ➔ Create a battery of ASF-60G fryers and ASF-60DS dump stations in any combination of up to four (4). Must order a minimum of two units. Units sold separately.
 - ➔ Includes oil filtration system. Specify right- or left-side placement of filtration when ordering.

ASF-60G WITH BASKET LIFTS



DIMENSIONS EXTERIOR (H x W x D)
44-3/4" x 15-3/4" x 33-5/8" (1136mm x 400mm x 853mm)
BASKET DIMENSIONS (H x W x D)
5-3/16" x 5-7/8" x 13-13/16" (131mm x 149mm x 328mm)

GAS SPECIFICATIONS	
<input type="checkbox"/> NATURAL GAS	<input type="checkbox"/> PROPANE GAS
120,000 BTU/hr. INPUT	120,000 BTU/hr. INPUT

ELECTRICAL					
VOLTAGE	PHASE	CYCLE/HZ	AMPS	KW	CORD & PLUG
120 (AGCY)	1	60	2.2	0.27	NEMA 5-15P 15A-125V PLUG
230	1	50	1.0	0.23	CEE 7/7 220-230V PLUG

CAPACITY	
SHORTENING/OIL:	62 lb (28 kg) MAXIMUM
LOAD CAPACITY:	8 lb (4 kg) MAXIMUM

WEIGHT	
NET WEIGHT:	248 lb (113 kg)
SHIP WEIGHT:	330 lb (150 kg) EST
CARTON DIMENSIONS:	39" x 22" x 55" EST
H X W X D	(991mm x 559mm x 1397mm) EST

INSTALLATION REQUIREMENTS
GAS CONNECTION: 1/2" NPT
HOOD INSTALLATION IS REQUIRED
Check plumbing codes for proper supply line sizing to attain minimum burner manifold pressure shown:
NATURAL GAS: 5.0" W.C. (1.2 kPa)
PROPANE GAS: 10.0" W.C. (2.5 kPa)
MAXIMUM INLET PRESSURE: 14" W.C. (3.5 kPa)
NOTE: If a flexible gas line is used, it must be AGA approved, commercial type and at least 1/2" I.D.
Manual gas shut-off valve and restraining device must be installed per code requirements when using a quick disconnect device.
<i>NOT FACTORY SUPPLIED</i>

CLEARANCE REQUIREMENTS
BACK: 6" (152mm) FRONT: 25" (635mm)
PLUS: 18" (457mm) minimum between the fryer flue and the lower edge of the exhaust hood and filter media.
6" (152mm) MINIMUM CLEARANCE REQUIRED ON ALL SIDES FROM AN OPEN FLAME.

STANDARD ACCESSORIES	
<input type="checkbox"/> Basket, Half-Size (2 INCLUDED AS STANDARD)	BS-27963
Brush Set (ONE 2-BRUSH SET INCLUDED AS STANDARD)	
<input type="checkbox"/> SCRUB BRUSH	BH-28693
<input type="checkbox"/> STRAIGHT BRUSH	BH-28691

OPTIONS	
<input type="checkbox"/> Fry Pot Cover	5007596
<input type="checkbox"/> Strainer/Skimmer	CE-27400
<input type="checkbox"/> Banking Strip (1 STRIP REQ'D FOR EVERY 2 BANKED FRYERS)	1009367
<input type="checkbox"/> Mobile Oil Caddy	TO-28359